

SOUTHERN STYLE DRESSING

By Kimberli Washington, Public Information Office



Ingredients:

- 4 ½ cups crumbled cornbread (Try any boxed cornbread mix.)
- 1 large onion, chopped
- ½ cup celery, chopped
- 2 garlic cloves, minced
- ½ bell pepper, chopped
- 3 cups chicken stock
- ½ stick butter
- 4 large eggs
- 4 skinless, cooked boneless chicken breasts, sliced (Substitute with turkey)
- 1 can cream of mushroom soup (Substitute with cream of chicken soup.)
- ½ teaspoon salt and pepper

Directions:

- Pre-heat oven to 350 degrees.
- Follow box directions for cornbread and cook in an 8x8 inch pan. Let cool off once done and crumble bread into a large bowl. Set aside.
- In a medium sauce pan over medium heat, melt butter and stir in onions, celery, garlic and bell peppers. Slowly cook until tender.
- Stir cooked vegetables in with crumbled cornbread. Mix in chicken, stock, soup, eggs, salt and pepper.
- Blend ingredients together with a potato masher until mixture is the consistency of gelatin.
- Transfer to a 9x13 inch baking dish and bake for 30-45 minutes or until golden brown.
- Serve with the rest of your Thanksgiving Day sides and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.